



# BACON & CREAM SUPREME SPAGHETTI

with Broccoli



## HELLO CHEESE ROUX

This sauce base adds luxurious flavor and creaminess to bacon-and-broccoli-studded spaghetti.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 890



Broccoli Florets



Spaghetti  
(Contains: Wheat)



Cream Cheese  
(Contains: Milk)



Parmesan Cheese  
(Contains: Milk)



Bacon



Cheese Roux Concentrate  
(Contains: Milk)



Garlic Herb Butter  
(Contains: Milk)

## START STRONG

When salting your pasta cooking water, don't be shy—you'll want to add a few big pinches until it tastes almost as salty as the sea! This will help infuse the spaghetti with enough seasoning (aka flavor) to complement the sauce.

## BUST OUT

- Large pot
- Baking sheet
- Strainer
- Whisk
- Olive oil (1 tsp | 1 tsp)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Broccoli Florets **8 oz | 16 oz**
- Bacon\* **4 oz | 8 oz**
- Spaghetti **6 oz | 12 oz**
- Cheese Roux Concentrate **1 oz | 2 oz**
- Cream Cheese **2 TBSP | 4 TBSP**
- Garlic Herb Butter **2 TBSP | 4 TBSP**
- Parmesan Cheese **¼ Cup | ½ Cup**

\* Bacon is fully cooked when internal temperature reaches 145 degrees.



## 1 PREP

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Cut **broccoli florets** into bite-size pieces, if necessary.



## 2 ROAST BROCCOLI & BACON

Toss **broccoli** on one side of a baking sheet with a drizzle of **olive oil**; season with **salt** and **pepper**. Place **bacon** on empty side of same sheet. (For 4 servings, divide between 2 baking sheets; roast bacon on top rack and broccoli on middle rack.) Roast on top rack until broccoli is tender and bacon is crispy, 15-20 minutes. (**TIP:** If bacon is done before broccoli, remove from sheet and continue roasting broccoli.) Once bacon is cool enough to handle, chop into bite-size pieces.



## 4 MAKE SAUCE

Once bacon and broccoli are done, heat pot used for pasta over medium heat. Add **cheese roux** and **1 cup reserved pasta cooking water** (1½ cups for 4 servings); whisk to combine. Cook, whisking, until slightly thickened, 2-3 minutes. Lower heat to medium low and whisk in **cream cheese** to combine.

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## 5 TOSS PASTA

Add **spaghetti**, **garlic herb butter**, and half the **Parmesan** (you'll use the rest later) to pot with **sauce**. Cook, tossing, until butter has melted and mixture is coated in a creamy sauce, 1-2 minutes. (**TIP:** If necessary, stir in more reserved pasta cooking water a splash at a time.) Taste and season with **salt** and **pepper**.



## 3 COOK PASTA

Meanwhile, add **spaghetti** to pot of boiling water. Cook until al dente, 9-11 minutes. Reserve **1½ cups pasta cooking water** (2 cups for 4 servings), then drain.



## 6 FINISH & SERVE

Stir **bacon** and **broccoli** into **pasta**. Divide between plates and top with remaining **Parmesan**.

## WORTH A MILL

Garnish your pasta with some freshly ground black pepper for a Roman-style *cacio e pepe* (or "cheese and pepper") finish.